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Public Comment

Doctors Management Branch (HFA - 305)  
The Food & Drug Administration  
5630 Fishers Lane, Rm. 1061  
Rockville, MD 20852

Sept 12 '99

Attn: 98N-1230  
96P-0418  
97P-0197

CRUELTY = Contamination  
= infection = \$\$\$ health costs

★ I urgently request that the FDA BAN the cruel, abusive practice of FORCED molting, not only because it is unnatural but also because FORCE (compel, impose, coerce) the UNNATURAL is the cause of infectious diseases of hens, eggs and the consumers of both.

★ More must be done than attaching Bacteria Warning labels. You must change the system - the practice.. the rest is just cosmetic nonsense! Current 'forced molting' =

★ Human health is AT risk.. Insurance health costs rise! Raise intelligence and humanity instead!

★ Please DO THE RIGHT THING by consumer and animal alike or be responsible for infections, deaths & obscene cruelty to animals.

BAN FORCED MOLTING!

Sincerely,

Elaine Livesey-Fassel  
C632

96P-0418

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I am writing to request that you introduce legislation to ban the forced molting of egg-laying hens, a deplorable practice which not only causes great suffering to the birds, but endangers public health as well.

This practice, followed by some 60 percent of U.S. egg producers, involves putting the hens into a forced molt by drastically reducing rations or by totally withdrawing food for five days to two weeks.

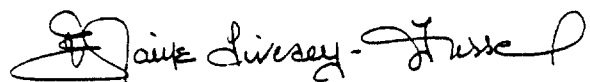
This is done to bring about an additional round of profitable egg-laying more quickly than it would naturally occur, since the longer a bird goes without molting, the poorer the egg quality produced.

Recently, researchers have observed that flocks subjected to forced molts produce eggs with significantly higher levels of Salmonella enteritidis. Apparently the weakened condition of the starving hens makes them an easy target for the bacteria. An immunologist at the USDA has said that farmers should find less stressful ways to produce eggs.

Humans who eat Salmonella-tainted eggs develop flu-like symptoms of nausea, vomiting, diarrhoea and in numerous cases, dehydration, convulsions and prostration. According to the Centers for Disease Control it is among the "top ten most deadly infectious diseases," yet it was virtually non-existent prior to the 1980s.

I trust you will agree that legislation banning forced molting is needed to safeguard the American people every bit as much as on humane grounds.

sincerely yours,



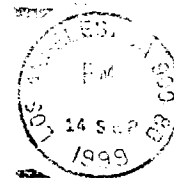
With great respect, I beg you to consider this regulation!

*Elaine Frances Livesey - Fassel, B.F.A. M.A.E.*

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The Food and Drug Administration  
Dockets Management Branch (HFA-305)  
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HEALTH AND HUMAN SERVICES  
FOOD AND DRUG ADMINISTRATION  
**CROSS REFERENCE SHEET**

Docket Number/Item Code: 98N-1230/C632

See Docket Number/Item Code: 97P-0197/C633  
96P-0418/C632